

Cinnamon Rolls

Makes: 50 servings

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Ingredients	Weight	Measure
Active yeast		7 oz
All-purpose bleached wheat flour	16 lbs	
Whole-grain wheat flour	16 lbs	
Non-fat milk	2 lbs 3 oz	
Granulated sugar	2 lbs 12 oz	
Salt	14 oz	
Soybean oil	2 qts 3/4 cup	
Water	2 1/4 gals 1 cup	
Non-hydrogenated margarine	6 lbs 1 oz	
Brown sugar (light)	5 lbs 6 oz	
Granulated sugar	9 lbs	
Ground cinnamon		1 1/2 cups
Condensed evaporated milk		2 13 oz cans 2 oz

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	246	
Total Fat	8.82 g	
Protein	4.53 g	
Carbohydrates	38.67 g	
Dietary Fiber	2.43 g	
Saturated Fat	1.47 g	
Sodium	376 mg	

Directions

1. Mix yeast, flours, milk powder, white sugar and salt on setting for 4 minutes.
2. Slowly add oil and water, then mix on setting for 14 minutes.
3. Let rise in warm area (about 90 degrees F) for 45-60 minutes.
4. Place on lightly floured surface and weigh out balls at 3 lbs 6 oz each.
5. Measure margarine, brown sugar, sugar, cinnamon and evaporated milk. Mix until spreadable paste is formed. Set aside.
6. Roll each ball of dough into a rectangle 25"x10"x1/4"
7. Spread cinnamon mixture over rectangle, about 1/2 cup per rectangle.
8. Roll each rectangle into long slender roll with cinnamon spread on the inside. Cut each roll into uniform one-inch pieces.
9. Place on lightly floured sheet pan and cover with bag.
10. Place in a warm area (about 90 degrees) until double in size (25-30 minutes).
11. Bake until lightly browned (400 degrees F conventional oven for 18-20 minutes; 325 degrees F convection oven for 12-14 minutes).
12. Optional: Frost with white glaze frosting.